



SARA BUNKER TRAFTON.  
Regent, Children of Holland Dames.

### WOMAN'S WORK FOR THE SICK

NINETY-ONE RED CROSS AUXILIARIES RENDER AID.

BENEFIT TO BE GIVEN AT GLEN ISLAND, AND HEROES OF THE ARMY AND NAVY ARE EXPECTED TO BE PRESENT.

A meeting of the chairman of Red Cross auxiliaries was held at the Red Cross supply depot, No. 92 Broadway, yesterday morning, and generalized reports were handed in. There are now ninety-one auxiliaries, and all are busily working.

Miss Morton announced that Auxiliary No. 1, the First Ambulance Equipment Society, had sent a check for \$500 to Dr. Mott with which to buy for the Regulars the articles not included in Army supplies. No. 2, the Ethical Culture Auxiliary, was represented by Mrs. Altschule, who reported having sent a quantity of things to Montauk Point. No. 3, the Trained Nurse Maintenance Auxiliary, gave notice through Miss Draper that sixty nurses had been sent to St. Barnabas Hospital at Chickamauga, ten to Leiter Hospital, eight to Fort Monroe, ten to Governor's Island, four to Charleston, sixteen to Fort Wadsworth, and twenty-four additional to Montauk.

Through Mrs. Cowdin a check for \$5,000 was sent to C. H. Dodge to be used for the Regulars at Montauk Point, and it was said that the Trained Nurse Maintenance Auxiliary would send more money if it was needed. The First Pennsylvania Red Cross Auxiliary, of Pittsburg, sent fourteen boxes of drygoods and delicacies. Miss De Peyster sent a report for the Ice Plant Auxiliary, acknowledging the receipt of contributions amounting to about \$1,000.

The articles most needed at present are pajamas, negliges, shirts, sheets, and delicates for the sick.

In view of the damage done at Montauk on Tuesday night by the terrific storm, the women feel that even greater exertions are necessary that the sick may be at once provided for. Many of the supplies were destroyed, and others are needed to take their place.

### WOMAN'S PATRIOTIC RELIEF ASSOCIATION

The special meeting of the Woman's Patriotic Relief Association which was called on Saturday was held for the purpose of determining what further branch of work should be taken up to meet the present exigencies in providing for sick soldiers.

Mrs. Trautman, acting in the absence of the president, Mrs. Howard Carroll, appointed Mrs. Samuel D. Miller, Mrs. Charles Carroll and Mrs. Adolph Techeppa a committee to go to Montauk and ascertain in what way the association could be of service to the men at that camp. The women found the condition of many of the sick dreadful. Numbers of them were on the ground, not having even mattresses to lie upon. Some of them a draught of cordial was administered, and when the men tried to speak their thanks tears rained down their cheeks.

In view of this state of things, Mrs. Trautman, who is always on the watch for opportunities to accomplish the welfare of others, has suggested that the work of the association should now be done for the men directly, thus indirectly helping the families.

The women were elected yesterday at Montauk for the Woman's Patriotic Relief Association. The Rough Riders volunteered to pitch these tents. In them it is intended that supplies shall be kept, to be given out on demand, until the formality of receiving contributions that must be passed upon by an investigating committee, and thus creating a delay which is often perilous to life or to quick recovery. Big signs have been put up, indicating the names of the various organizations on the tents. Since the tents were put up the following supplies have been received through Mrs. Techeppa.

From Whitall, Tatum & Co., and Parker, Davies and Company, came a large quantity of articles and utensils for the sick. Armour & Co., a large supply of beef capsules. Condensed Milk Company, one case condensed milk. Mr. Rudish, one case beef gravy. Gibson & Son, fifteen cases of the salutes.

The "Star" auxiliary has started a subscription list, headed by Mr. Ottendorfer with \$20.

Through Mrs. Carroll there have been received large supplies of canned goods and drugs, sent through the Naval Reserve Relief Association.

Miss Sally H. W. Carroll has worked most assiduously for the cause, and has secured contributions from many auxiliaries, one of which Mrs. Howard Gibbs Chase is the chairman.

Some weeks ago Burr Cartwright, of St. Mary's, Penn., sent to Mrs. Miller, for the benefit of the women of the camp, a sum of \$100, to be used by the Ladies' Aid Society, which was forwarded to Mrs. Miller. The money will be used for Montauk.

Still another donation was a large quantity of dried fruits from Mrs. F. L. Smith, of the New-York State auxiliary, who has sent a check for \$100.

The "Star" auxiliary has started a subscription list, headed by Mrs. Madison, Woman's Patriotic Relief Association, Hotel Manhattan, or to the Red Cross supply depot, No. 711 Eighth-ave.

**THE GLEN ISLAND BENEFIT.**

Next Monday, at Glen Island, a benefit for the Woman's Patriotic Relief Association will take place.

The entire receipts of the popular resort will be turned over to the association for the benefit of the brave boys who went to the front, and for their families.

The money derived from the picturesque hill-top, the long Island Sound, the boats, the donkeys, the shore diners and clamshakes, the daily boat trips, the sun, the sea, the air, the music, will be donated to the patriotic cause. Many representatives of the Army and Navy will be present.

**DAUGHTERS MEET IN COMMITTEE.**

A committee meeting of the War Auxiliary of the Daughters of 1812 was held yesterday morning, at which Mrs. Heberd K. Brown presided.

Arrangements for an entertainment were begun, as the Daughters feel that their aid will be needed by the wounded for some time to come. The entertainment is to raise funds to carry on the work.

The members have arranged to buy from the War Relief Auxiliary, of the New England Society, some stockings, garters, and pajamas, and distribute them where they are most needed. These supplies are made by the wives of absent soldiers and sailors, who are residing in the New-England States.

Branches may be formed anywhere and control the distribution of the garments made by the members.

The object of the guild is to furnish new, plain, suitable garments to meet the great need of hospitals, homes, and other charities. The work has been more aggressive during the last few years, and there are now 300 secretaries in thirty-seven States, and the number of branches reported for the last year is 100. The New-York City Branch, organized in January, 1896, is at present composed of twenty sections, and has no small share in promoting the effective and valuable work of the organization.

During the present year it has distributed 10,000 garments among the various homes, industrial schools, missions, homes, and nurseries of the city.

A section consists of a president, secretary, at least three directors and its members. It must return annually not less than 10% of the garments to the central office. The officers of the New-York

# ONLY WOMAN'S PAGE

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branch are Honorary president, Mrs. Abram S. Hewitt; Honorary president, Mrs. Arthur M. Dodge; secretary, Mrs. H. M. Dewees; treasurer, Mrs. Charles F. Park.

Miss E. A. Turtle, of No. 13 Lexington-ave, the energetic president of Section No. 15, is actively at work, even in vacation days, creating interest and seeking to increase the membership of this charity.

Leaflets and all necessary information will be cheerfully given by her to any one desiring them.

The recent stories of suffering at Camp Alger, Virginia, have touched sympathetic chords in the breasts of little people, as well as in the hearts of their elders. It is probable, however, that the most strenuous efforts will be made to raise \$100,000 for the sick boys.

The little girl is Alta Walker, daughter of a comrade who died while the regiment was in camp a year and two days ago. The letter was written by Lieut. Commandant K. H. King, who also comes from Moline, and who knows the child and her mother.

Included was a check on one of the Moline banks for \$5 cents. The writer is a member of the regiment, whose pay is \$12 per month.

Two attractive rooms, each containing two beds, are for nervous patients. The walls are covered

with pictures and hanging shelves are filled with books and ornaments, which delight the little sufferers. One of these rooms was endowed by Mrs. Robert Thomson, the other in memory of Mrs. A. C. Fargis. The "Zaldee Ward" in the surgical department, in memory of the late Zaldee M. Fulton, the name "Zaldee" is inscribed in the mantelpiece. The Advent Angel Ward, in memory of an infant of six months, contains three beds. The incubator is an interesting feature of the ward.

There are a few pay patients, but these wards are intended for the free treatment of the children of the poor. The city makes a small allowance, but the principal support comes from voluntary gifts.

Bed-sheets, blankets, and pillows are washed and ironed, and the sheets are turned out every day.

Each bed is supplied with a thin sheet, a duvet, and a teaspoonful of chopped parsley. The sheets may be banded if desired.

**ESPAGNOLE SAUCE.**

Mix one pint of raw, strong stock, with two ounces of chicken fat. Mix with this compound four ounces of flour and moisten with one gallon of white wine, stir well and add some baked yeast and ham bones. Boil for three hours, and then remove the fat. Strain the sauce through a fine sieve. Keep in a stone pot in a cool place for use.

**MUTTON STEW AND FRENCH PEAS.**

Select a breast of mutton, not too fat; cut it into small pieces, dash it with flour and fry in butter, and a dash of pepper. Cover it with water and a slow fire, stew until tender. Take out the meat, skin off the fat from the gravy, and before serving add a quart of French peas.

**BLUEFISH A LA VENITIENNE.**

Prepare the fish, adding to it one tomato cut in pieces, half a pint of espagnole sauce, and six whole mushrooms. Sprinkle with fresh bread-crums, and pour over all five drops of clarified butter; put it in the oven for eight minutes and serve with a small pinch of chopped parsley.

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**PHILIPPINES SMELTS AU GRATIN.**

Clean eighteen smelts, wipe them dry, and put on a baking-dish with two tablespoomfuls of cooked herbs, a half-glass of white wine, a small pinch of salt and a dash of pepper. Cover with six whole mushrooms and a pint of espagnole sauce.

Sprinkle with fresh bread-crums and a few drops of clarified butter; place in a hot oven for ten minutes, and serve with the juice of half a lemon, and a teaspoonful of chopped parsley. The smelts may be boned if desired.

**COTTAGE CHEESE BALLS.**

Press half a pint of cottage cheese through a sieve; add half a tablespoomful of salt, one-fourth tablespoomful of white or a dash of red pepper, and a drop of green coloring; add a tablespoomful of finely melted butter, and a few drops of milk. Form into balls about the size of English walnuts and stand away until perfectly cool. This may be placed in a lettuce and French dressing—(Ladies' Home Journal).

**PRESERVED PEACHES.**

The clear-yellow peaches, white at the stone, are the best for preserving. Weigh the fruit after it is pared, and to each pound of fruit allow a pound of sugar. Put a layer of sugar at the bottom of the preserving-kettle, and then a layer of fruit, and so on until the fruit is all in.

Place the kettle over the fire until the sugar is all dissolved; then add the fruit and boil it for a few moments. Pour the syrup over it, and let it cool. Then put on brandied paper, and cover them with skins, paper or fruit.

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